the ordinary white. Fancy something more extravagant? You can choose other faux meat meals such as deep fried soy flakes with rice (\$46) for Japanese rice with roasted eel or New York deep fried gluten with rice (\$46) for pork chop. Don't be shocked by the resemblance to ham in the Loving Hut noodles with sesame sauce (\$34, lunch) for thin strips of ham atop noodles and fine juliennes of cucumber and carrots. The vegan baked goods here are naturally leavened with no eggs or dairy products. Among the three varieties available - banana, green tea and chocolate walnut (\$16 each) the chocolate walnut vegan cake stands out the most with a moist interior and a good dark chocolate taste not unlike the kind you would normally get out of chocolate brownies.

International Fare

At DG Café (Shop 208, L2, 1881 Heritage, 2A Canton Road, Tsim Sha Tsui, 2604 1881), it's likely you will be approached by someone who knows as much about the MacBook (on sale on the other side of the café) as the osso buco the kitchen conjures up for lunch. DG Café serves international and contemporary Italian fare, but more international than Italian. The tuna chunk, a seared quarter

brick of tuna with crushed sesame served with wasabi mayonnaise (\$78) is among the more popular orders. The fish is sliced and seared, nutty with sesame seeds on the outside, pink and quiveringly rare within. Dishes from around the world find places on DG's menu and it's not uncommon to find pad Thai noodles (\$78) cheek by jowl with hot chocolate lava cake (\$68). DG Café targets comfort and flexibility to satisfy everyone who walks in through the doors, yet the international menu may be obstructing them from

> what they could become - an establishment for fine dining focused on some favourites and with a clearer direction aiming at the upscale crowd.

A Lot More Than Apples

This French-inspired little cafe had our eyes fixed on the window showcasing the signature cupcakes (\$28) resembling cats, dogs and pigs with marshmallow ears and chocolate noses. Pomme (11 Luard Road, Ground Floor, Wanchai, 2527 9933) is named after its French apple tart (\$28), another signature of

Tracy Chow, the owner who learned her craft and interned her way through France and Japan. The apple tart has a firm crust with diced apple spiked with cinnamon as filling. All baked goods served here are made by hand and in small batches by the owner to ensure optimum freshness. Pomme also serves make-to-order sandwiches and toasties (starting at \$35). If you're having coffee afterwards, don't hesitate to ask for the cute and dainty edible shortbread fork and spoon that go with the drink. Pomme is closed on Sundays.

Vegan Lite

So much about eating your vegetables to stay healthy! Loving Hut (Shops B and C, G/F, The Hennessy, 256 Hennessy Road, Wanchai, 2574 3248) is an establishment founded in Taiwan serving vegan fare, from stir-fry dishes to desserts. It's a little fastfood style here, but you'll be thrilled with the selections they offer - we tried the barbecue char siew with rice (\$46, lunch) and loved it. It may not

look the part and it tastes somewhat like chicken when you dunk each fried morsel into the dipping sauce, but try to think that you're eating vegetables instead of pretend-meat, and you'll feel better about it. Each order comes with rice - a blend of red yeast rice and





Lounge Living

Doubling as a space for private parties inside a commercial building, Alhambra (4/F, Ho Lee Commercial Building, 38-44 d'Aguilar Street, Lan Kwai Fong, 2104 7200) is a lounge richly themed with accents

from the Middle East. Aside from a wellstocked bar where you and your friends can chill out over drinks, the balcony outside has a good view of the nightly cheers and fun along the strip - and it is always better to mix drinking with the great outdoors. Alhambra opens nightly from 5pm till late.





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